

Record 17
CORRECTIVE ACTION REPORT (1)

M.v Oriana Inspection Type: US Department Of Health & Human Services / Public Health Service Date of Inspection: New York 7 th September 2003					
Item No.	USPH No.	Description	Corrective Action	Responsible HOD	Completed
10	1 (4)	THE SHIP ATTEMPTED TO SEND VIA EMAIL A GASTROINTESTINAL ILLNESS 24 HOUR PRIOR TO ARRIVAL REPORT 30 HOURS BEFORE ARRIVING IN PORT ON 9/7/03. A CONFIRMATION EMAIL FROM THE VSP SYSTEM WAS NOT RECEIVED AND NO ADDITIONAL REPORT WAS ATTEMPTED BY EITHER FAX OR PHONE	THE SHIP IS TO SEND REQUIRED DOCUMENTATION BY MORE THAN ONE METHOD OF TRANSMISSION AND MUST RECEIVE CONFIRMATION OF RECIEPT FROM US DEPT OF HEALTH AND HUMAN SERVICES	CHIEF MEDICAL OFFICER/SENIOR DOCTOR	
1(a)	8 (*)	THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SUPPRESSION SYSTEMS WERE NOT FITTED WITH REDUCED PRESSURE BACKFLOW PREVENTION DEVICES. THE VESSEL ORDERED THESE DEVICES JANUARY 05, 2002. THE PLAN IS TO INSTALL THE DEVICES DURING THE DRY DOCK ON APRIL 25, 2004	BACK FLOW PREVENTION DEVICES ARE ORDERED AND ARE DUE FOR FITTING IN THE PROPOSED APRIL 2004 REFIT	SEO/TECHICAL DEPT	
1(b)	8 (*)	THE VESSEL DID NOT HAVE A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM BUT RATHER A LIST OF BACKFLOW PREVENTION DEVICES. THE VESSEL WAS NOT ACCOUNTING FOR POTABLE WATER CONNECTIONS WHERE AN AIR GAP WAS USED TO PROTECT THE POTABLE WATER SUPPLY. IN ADDITION, THE LISTING DID NOT ACCOUNT FOR ALL CONNECTIONS TO THE POTABLE WATER SYSTEM INCLUDING CABIN SHOWER HOSES, AND HOSE-BIB CONNECTIONS THROUGHOUT THE VESSEL	A SUITABLE PROGRAM HAS BEEN DRAWN UP AND IS TO BE INSTIGATED AS REQUESTED	SEO	
2	8 (*)	POTABLE WATER THE CAP WAS NOT CONNECTED FOR A FILL LINE IN THE AFT PORT BUNKER STATION	CAPS ARE NOT TO BE REMOVED UNLESS A HOSE IS TO BE FITTED, STAFF TO BE INSTRUCTED TO THIS EFFECT	SEO	
3	8 (*)	POTABLE WATER THE PH OF THE PORT WATER WAS NOT RECORDED FOR PORTS WHERE WATER WAS BUNKERED	SYSTEM TO BE PUT IN PLACE TO ALWAYS MEASURE AND RECORD THE PH OF BUNKERED WATER.	SEO	
4	9 (3)	CRYSTAL POOL AND TERRACE WHIRLPOOL THE FREE CHLORINE RESIDUAL AT THE CRYSTAL POOL WAS	POOL TESTING TO BE TIGHTENED UP, BOTH BY ACCOM MODATION AND ENGINEERING STAFF AND COMMUNICATION BETWEEN BOTH TO BE IMPROVED	SEO / ACCOM MANAGER	

		TESTED AT 0.52 PPM, 0.56 PPM, 0.86 PPM, AND 0.67 PPM. THIS POOL WAS OPEN AT THE TIME OF THE INSPECTION. THE POOL WAS PUT OUT OF SERVICE. THE FREE BROMINE RESIDUAL AT THE TERRACE WHIRLPOOL WAS TESTED AT 12.32 PPM, AND 11.91 PPM. THIS WHIRLPOOL WAS OPEN AT THE TIME OF THE INSPECTION. THIS WHIRLPOOL WAS PUT OUT OF SERVICE			
20	18 (*)	BUTCHER SHOP - GROUND BEEF WAS STORED ABOVE STEAK IN THE REFRIGERATOR IN THIS AREA.	GROUND OR MINCED BEEF IS TO BE STORED BELOW ANY STEAK IN REFRIDGERATION UNITS. STAFF RETRAINED TO FOLLOW THIS GOOD PRACTICE	EXEC CHEF	
14	19 (*)	MAIN GALLEY - THE LABEL ON A BIN OF FLOUR IN THE BAKERY WAS WORN AND UNREADABLE	REQUEST TO BE PLACED FOR SIGNAGE TO BE REPAINTED, AND WORK CARRIED OUT	EXEC CHEF / SEO	
19	19 (*)	CREW & OFFICER'S MESS ROOMS – THE HANDLES OF THREE TONGS ON THE BUFFET LINES WERE IN CONTACT WITH THE FOOD ON DISPLAY FOR SERVICE	TONGS USED IN COLD WELLS IN ALL OUTLETS ARE TO BE OF THE LONG HANDLED VARIETY TO ENSURE THAT THEY DO NOT FALL INTO OR TOUCH OTHER FOODS DISPLAYED IN THESE OUTLETS	DEPUTY F & B MANAGER	
8	20 (*)	CONSERVATORY GALLEY - THE BLAST CHILLER WAS OUT OF ORDER. AS PER THE STAFF THEY WERE WAITING FOR PARTS TO REPAIR THE UNIT	VENTILATION OFFICER TO FOLLOW UP ON AWAITED SPARE PARTS AND REPAIR	SEO FOR VO	
11	20 (*)	MAIN GALLEY - GAPS AND MISSING SEALANT WERE NOTED IN THE ICE BIN AREA OF THE FORWARD PORT SIDE ICE MACHINE	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	PENINSULAR RESTAURANT MANAGER & V/O	
24	20 (*)	LORD'S TAVERN PANTRY - PEELING AND MISSING SEALANT WAS NOTED IN THE ICE BIN AREA OF THE ICE MACHINE	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	BSM V/O	
28	20 (*)	ICE MACHINES GENERAL – NUMEROUS GAPS WERE NOTED IN THE ICE BIN AREAS OF THE ICE MACHINES INSPECTED IN THE MAIN GALLEY	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	ALL HOD'S/VO	
9	21 (*)	CONSERVATORY GENERAL- GAPS, CREVICES, AND LEDGES WERE NOTED IN THE TECHNICAL SPACES OF THE BEVERAGE STATIONS MAKING THESE AREAS DIFFICULT TO CLEAN	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	RESTAURANT MANAGER & CONSERVATORY MANAGER	
13	21 (*)	MAIN GALLEY - HOLES WERE NOTED ON THE EXTERIOR OF THE FORWARD PORT SIDE ICE MACHINE WHERE SCREWS WERE MISSING	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	EXEC CHEF/ VO	
16	21 (*)	MAIN GALLEY PASTRY - PEELING SEALANT WAS NOTED ON THE BULKHEAD WHERE THE STEAM BOILERS WERE ATTACHED. PEELING AND MISSING SEALANT WAS NOTED ON THE EXTERIOR OF THE STEAM BOILERS. PEELING AND MISSING SEALANT WAS NOTED ON THE BULKHEAD WHERE THE HOT PLATE UNIT WAS ATTACHED	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	EXEC CHEF SEO	
17	21 (*)	CREW GALLEY - EXCESSIVE, PEELING, AND MISSING SEALANT WAS NOTED ON THE EXTERIOR OF THE HOT PLATE UNIT	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT (PLEASE NOTE A SINGLE LINE/BEADING OF SEALANT TO BE USED)	EXEC CHEF SEO	
12	26 (*)	MAIN GALLEY- THE ICE CUBER AREA OF THE FORWARD PORT SIDE ICE MACHINE WAS SOILED. THE GAPS IN THE ICE BIN AREA OF THIS ICE MACHINE WERE SOILED	A MORE REGULAR CLEANING SCHEDULE OF THESE AREAS TO BE INSTIGATED BY V/O AND RECORDS KEPT	V/O	
25	26 (*)	LORD'S TAVERN PANTRY - A BRASS OR COPPER BACKFLOW PREVENTER WAS NOTED ON THE POTABLE WATER LINE	VO TO INSTIGATE A COMPLETE SURVEY OF THIS ISSUE AND REPLACE EXISTING FITTINGS WITH STAINLESS	SEO	

		SERVING THE CARBONATION UNIT	STEEL BACK FLOW PREVENTERS		
26	26 (*)	HARLEQUINS PANTRY - A BRASS OR COPPER FITTING WAS NOTED ON THE POTABLE WATER LINE AFTER THE STAINLESS STEEL VENTED BACKFLOW PREVENTER	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	SEO FOR VO	
29	26 (*)	ICE MACHINES GENERAL - THE ICE CUBER AREAS AND THE GAPS IN THE ICE BIN AREAS OF THE INSPECTED ICE MACHINES WERE SOILED	IMPROVED CLEANING OF ICE MACHINES TO BE CARRIED OUT AND CHECKED. ANY GAPS TO BE SEALED TO ALLOW CLEANING	V/O	
18	33 (*)	CREW GALLEY - HOLES WERE NOTED IN THE BULKHEAD NEXT TO THE HANDWASH SINK	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	EXEC CHEF SEO	
21	33 (*)	FISH THAW ROOM - A LOOSE PROFILE STRIP WAS NOTED IN THE REAR RIGHT CORNER OF THIS ROOM	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	EXEC CHEF SEO	
22	33 (*)	CHILLED MEAT ROOM - EXCESSIVE SEALANT WAS NOTED ALONG THE PROFILE STRIP BETWEEN THE BULKHEAD AND THE DECKHEAD IN THE REAR OF THIS ROOM	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT (REPLACED WITH A SINGLE THIN LINE OR BEADING OF SEALANT)	EXEC CHEF SEO	
27	33 (1)	FOOD SERVICE GENERAL - CRACKED DECK TILES AND MISSING GROUT WERE NOTED IN VARIOUS AREAS THROUGHOUT THE FOOD SERVICE AREAS	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT, THIS IS ONGOING	EXEC CHEF SEO	
6	34 (*)	CONSERVATORY BUFFET- THE ON/OFF VALVE WAS MISSING AT THE DIPPER WELL	REPAIR REQUESTS TO BE MADE AND WORKS CARRIED OUT	RESTAURANT MANAGER / CONSERVATORY MANAGER SEO	
7	34 (*)	CONSERVATORY GALLEY - THE WATER TEMPERATURE AT THE HANDWASH SINK WAS TESTED AT 118.4 °F. THE TEMPERATURE COULD NOT BE ADJUSTED DOWN AND WAS TOO HOT FOR PROER HANDWASHING	UNIT TO BE ADJUSTED REQUEST TO BE MADE AND WORKS CARRIED OUT	EXEC CHEF SEO	
5	36 (*)	CONSERVATORY BUFFET - THE DECKHEAD MOUNTED TUBE LIGHTS WERE NOT SHIELDED OR SHATTER-RESISTANT	SETO TO RAISE NIR FOR SHIELDING FOR LIGHT FITTINGS & FIT WHEN RECIEVED	SETO	
15	37 (*)	MAIN GALLEY - CONDENSATION WAS NOTED ON THE DECKHEAD ABOVE THE POTWASH MACHINE IN THE POTWASH AREA	TO BE MONITORED IN RELATION TO TEMPERATURE OF GALLEY OVERALL	DEPUTY FOOD & BEV MANAGER V/O	
23	37 (*)	PROVISIONS COLD ROOMS GENERAL - INADEQUATE VENTILATION WAS PROVIDED IN THE FROZEN BEEF, POULTRY, AND GENERAL FROZEN ROOMS RESULTING IN AN ACCUMULATION OF ICE ON THE DECK AND ON CASES OF FOOD. THIS WAS ESPECIALLY NOTICED WHERE THERE WERE DECKHEAD PENETRATIONS ABOVE	NOT THOUGHT TO BE A VENTIALTION PROBLEM. STORING PRACTICES TO BE MONITORED IE LENGTH OF TIME DOORS OPEN AND SITUATION TO BE MONITORED AND EVALUATED BY HSSM AND V/O. REGULAR REMOVAL OF ICE TO BE CARRIED OUT	HSSM V/O	

96%

Inspecting Officers
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